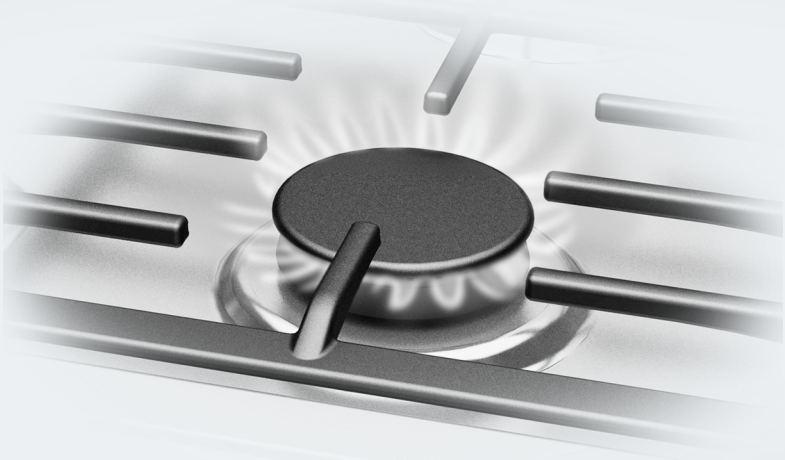
Operating and installation instructions
Gas cooktops



To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

en - AU

M.-Nr. 09 703 600

(AUS) (NZ) This appliance can be used in countries other than those specified on the appliance. It is, however, set up for connection to the gas and electricity supplies in the countries specified. For use in other countries please contact the Miele spare parts or customer service department in your country.

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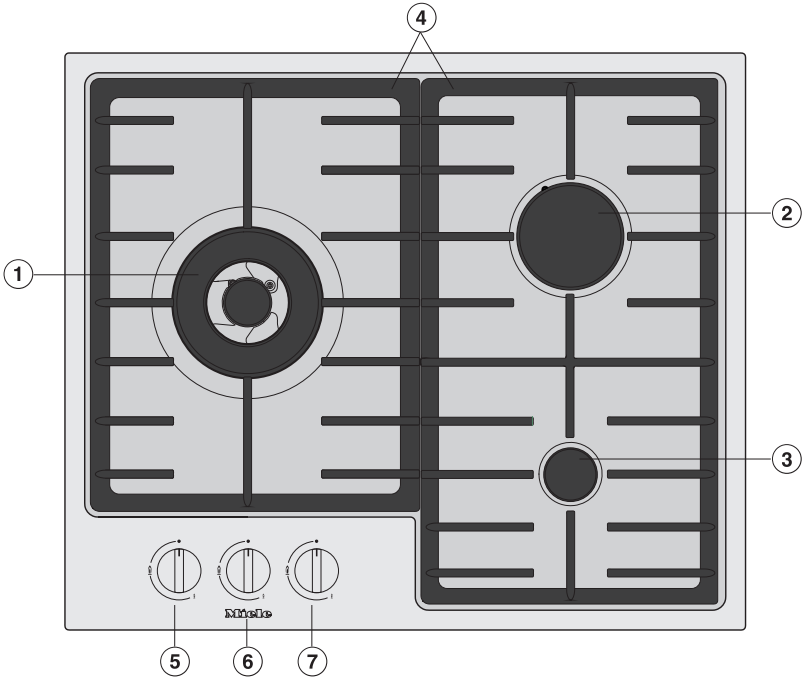
KM 2312



① Wok burner

② Large burner

③ Small burner

④ Pan support (2 parts)

Controls knobs for the cooking zones:

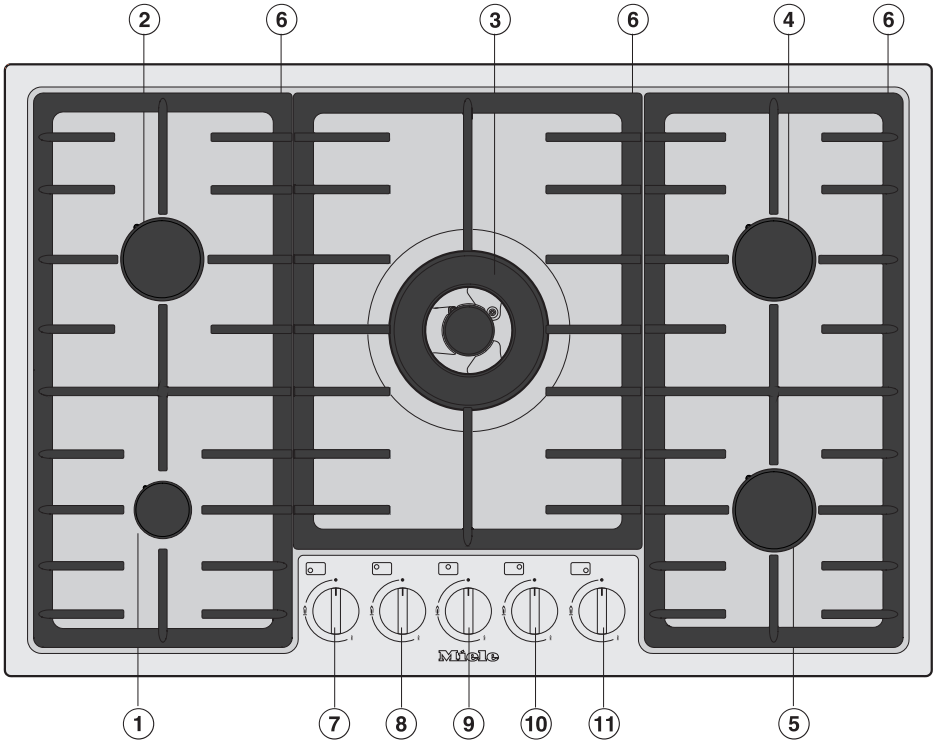
⑤ Left

⑥ Rear right

⑦ Front right

Description of the appliance

KM 2334



① Small burner

② Medium burner

③ Wok burner

④ Medium burner

⑤ Medium burner

⑥ Pan support (3 parts)

Controls knobs for the cooking zones:

⑦ Front left

⑧ Rear left

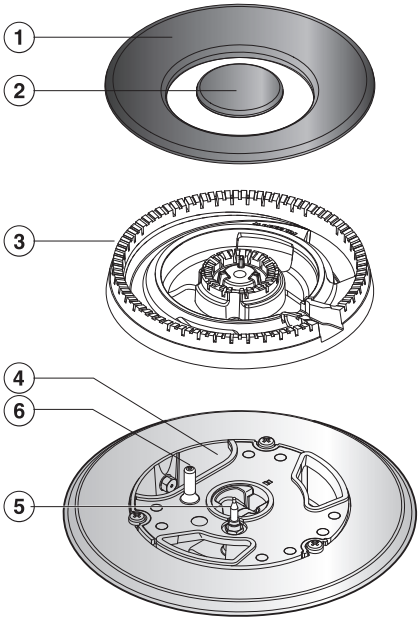
⑨ Middle

⑩ Rear right

⑪ Front right

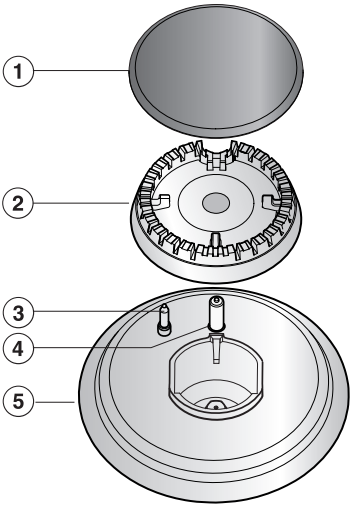
Burner

Wok burner



① Outer burner cap
② Inner burner cap
③ Burner head
④ Burner base
⑤ Ignition safety device
⑥ Ignitor

Small, medium and large burners



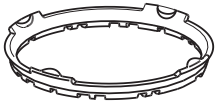
① Burner cap
② Burner head
③ Ignition safety device
④ Ignitor
⑤ Burner base

Description of the appliance

Accessories supplied

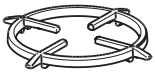
The accessories supplied with your appliance, as well as a range of optional ones, are available to order from Miele (see "Optional accessories").

Wok ring



The wok ring supplied gives additional stability to the wok, especially to woks with a rounded base.

Combi insert
(for the wok burner)



For small and large pots and pans (see "Pots & Pans").

This appliance complies with all relevant local and national safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on installation, safety, use and maintenance.

Keep these instructions in a safe place and ensure that new users are familiar with the contents. Pass them on to any future owner.

Do not modify this appliance.

Correct application

▶ This cooktop is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.

▶ This gas cooktop must only be used as described in these instructions. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation.

▶ The appliance is not suitable for outdoor use.

▶ This gas cooktop is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised whilst using it or have been given instruction concerning its use by a person responsible for their safety.

▶ This appliance must not be installed and used in mobile installations such as ships etc.

Safety with children

▶ Children should be supervised to ensure that they do not play with the appliance.

▶ Older children may use the appliance only when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

▶ The appliance gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance at all times.

▶ Do not store anything which might arouse a child's interest in storage areas above or next to the appliance. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

▶ Keep all pans out of reach of children. Turn pan handles inwards away from the edge of the cooktop to avoid burning or scalding. Special cooktop guards are available from good retail outlets.

▶ Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation! Dispose of or recycle all packaging safely as soon as possible.

Technical safety

▶ Before installation, check the appliance for visible signs of damage. Do not install and use a damaged appliance. A damaged appliance is dangerous.

▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

▶ Before connecting the appliance to the mains supply, make sure that the voltage and frequency details given on the data plate correspond to the on-site electricity supply, otherwise the appliance could be damaged. Consult a qualified electrician if in any doubt.

▶ For safety reasons, this appliance may only be used when it has been built in.

▶ This cooktop is not suitable for installation and operation with aftermarket lids or covers fitted.

▶ The connection to the gas supply must be carried out by a suitably qualified and competent person in accordance with current local and national safety regulations. If the appliance is supplied without a plug, or if the plug is removed, it must be connected to the mains electricity supply by a suitably qualified and competent electrician in strict accordance with current local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

▶ Never open the housing of the appliance.
Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

▶ Installation, maintenance and repairs may only be carried out by a Miele authorised, suitably qualified and competent person in strict accordance with current national and local safety regulations.
Repairs and other work by unauthorised and unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.

▶ The gas cooktop must be disconnected from the gas supply and mains electricity before repairs and maintenance work is carried out. It is only completely isolated from the electricity supply when:

– the mains fuse is disconnected,

– the screw-out fuse is removed (in countries where this is applicable),

– it is switched off at the wall socket and the plug is withdrawn from the socket, or it is switched off at the isolator.

▶ While the appliance is under warranty, repairs should only be undertaken by a service technician authorised by Miele. Otherwise the manufacturer's warranty will be invalidated.

▶ Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

▶ This appliance is not intended to be operated by means of an external timer or separate remote control system.

▶ If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a specialist connection cable of type H 05 VV-F (pvc insulated), available from Miele.

▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

▶ Do not use the gas cooktop if it is faulty. Switch it off immediately, disconnect it from the gas supply and mains electricity, and call Miele.

▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.

Correct use

▶ The appliance gets hot when in use and remains hot for quite a while after being switched off. Do not touch it whilst it could still be hot.

▶ When using a rangehood above the cooktop, ensure that the burner is always covered with a pan when in use. Otherwise flames could be drawn up by the suction of the rangehood, parts of which could then be damaged or even set on fire.

▶ Do not leave the cooktop unattended whilst it is being used. Boiling fat or oil could ignite and cause a fire.

▶ If oil or fat does catch fire, do not attempt to put out the flames with water. Use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

▶ Do not use the cooktop to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire. The life of the appliance could also be reduced.

▶ Do not flambé under a rangehood. The flames could set the rangehood on fire.

▶ For added protection, it is advisable to use heat-resistant pot holders or gloves when using the appliance. Ensure that they do not come into contact with the flames. Do not use large cloths, tea towels or similar as the ends could touch the flames and catch fire.
Take care not to let these items get damp or wet as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

▶ Do not use the appliance as a resting place for anything else. The article could melt or catch fire if residual heat is still present or if the appliance is switched on by mistake.

▶ Do not cover the appliance, e.g. with a covering plate, a cloth, kitchen foil, etc. If the appliance is switched on by mistake, or if there is residual heat present, these materials may catch fire, shatter or melt.

▶ Do not use plastic or aluminium foil containers. These melt at high temperatures and could catch fire.

▶ Do not heat up unopened tins of food on the hob as pressure will build up in the tin, causing it to explode. This could result in injury and scalding or damage.

▶ Make sure all the components of the gas burners have been correctly assembled before switching on.

▶ Pans must be the correct size for the burner they are used on (see "Pots & Pans"). A pan which is too small will be unstable on the pan support. If the pan diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the cooktop. Miele will not accept liability for any damage resulting from such incorrect use.

▶ Ensure that the flames from the burner do not spread out beyond the base and up the sides of the pan.

▶ Unless the pan manufacturer states that you can do so, do not use pans with very thin bases on this cooktop, and never heat up empty pans as they could get damaged. This could also damage the appliance.

▶ Always use the pan support supplied. Never place a pot or pan on the burner itself.

▶ Do not store any inflammable objects near the gas cooktop.

▶ Do not spray aerosols in the vicinity of this appliance while in operation.

▶ Remove splashes of fat and other food debris from the surface as soon as possible. These are a fire hazard.

▶ Replace the pan supports carefully to avoid scratching the surface of the cooktop.

▶ Using the cooktop creates heat, moisture and products of combustion within the room in which it is located. It is important to make sure the room is sufficiently ventilated during operation of the cooktop with natural or mechanical means of ventilation, e.g. a rangehood.

▶ If the cooktop is used for very long periods of time, additional ventilation of the room may be necessary, e.g. by opening windows or doors, or running the rangehood on the highest setting.

▶ While the gas cooktop is in operation, it must be used in conjunction with either a rangehood or another domestic ventilation system.

▶ When using an electrical appliance, e.g. a hand-held mixer, near the gas cooktop, ensure that the connection cable doesn't come into contact with the hot cooktop. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

▶ Do not use or store flammable materials in the appliance storage drawer or near the appliance. Cutlery inserts must be heat-resistant.

▶ Do not use pans that are large enough to cover more than one burner. The resulting build-up of heat could damage the appliance.

▶ Avoid allowing liquids or foods containing salt to spill onto the cooktop. If salty foods or liquids do get on the cooktop, they should be removed as soon as possible to avoid the risk of corrosion.

▶ If the cooktop is built-in behind a furniture door, it must only be operated when the door is open.
Close the furniture door only once the appliance has been switched off and the residual heat indicators have gone out.

▶ If the appliance has not been used for a long period of time, it should be thoroughly cleaned before it is used again. It is also advisable to have the appliance tested by a qualified person for safety.

Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

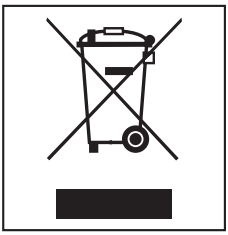
Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and should be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Disposing of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. If handled or disposed of incorrectly they could be potentially hazardous to human health and to the environment. Please do not dispose of your appliance with household waste.



Please dispose of it at your local community waste collection / recycling centre.

Ensure that it presents no danger to children while being stored for disposal.

Please place the extra data plate on a surface near the cooktop such as the cupboard door if the labels on the base of the cooktop are not visible after installation.

If the labels on the base of the cooktop are visible after installation, the additional data plate label can be placed in the space provided in the "After sales service" section of this booklet.

Cleaning for the first time

- Remove any protective foil.
- Clean all removable parts of the burners with a solution of warm water and a little washing-up liquid applied with a soft sponge. Dry all parts thoroughly after cleaning and then reassemble the burners (see "Cleaning and care").
- Before using for the first time, clean the appliance with a damp cloth only and then wipe dry.

The metal components have a protective coating which may give off a slight smell when heated up for the first time.

The smell and any vapours given off do not indicate a faulty connection or appliance, and neither are they hazardous to health.

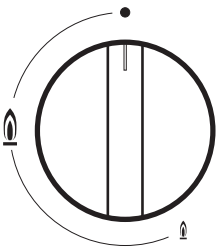
The control knob for each burner is used to ignite the burner and regulate the strength of the flame.

The burners can only be switched on by pressing in the appropriate control and turning it anti-clockwise, and switched off by turning the control clockwise. The outer flame ring on the wok burner can only be switched on and off by pressing the control in and turning it in the appropriate direction.

The following will cause **damage** to the appliance:
- Switching on the burner without pressing the control down,
- Switching the burner on by turning the control clockwise,
- Switching the outer flame ring of the wok burner on or off without pressing the control down,
- Switching the burner off by turning the control anti-clockwise.

The manufacturer will not accept liability for any damaging resulting from incorrect operation.

Control knobs



The control knob for each burner is used to ignite the burner and regulate the strength of the flame.

- The gas supply is turned off
- Strongest flame
- Weakest flame

Switching on

- To ignite the burner, the control for the burner required must be pressed in and turned anti-clockwise to the large flame symbol.

When a control knob is activated, a spark is generated on all burners. This is normal and does not indicate a fault.

- When a flame is visible, keep the control pressed in for 8-10 seconds, and then let it go.
- If the flame goes out, turn the control to "●" and wait for at least 1 minute before trying to ignite it again. If necessary, keep the control pressed in for longer.

If the burner does not ignite the second time, turn the control to "●" and see "Problem solving guide".

Switching on during a power outage

If there is an interruption to the electricity supply the gas can be ignited manually, e.g. with a match.

- Press in the relevant control and turn it anti-clockwise to the large flame symbol.
- Hold the control pressed in and light the gas at the burner with a match.

Keep the control pressed in for a further 8-10 seconds and then release it.

Regulating the flame

Regulate the flame so that it does not spread out beyond the sides of the pan. As the outer part of the flame is much hotter than the centre, the tips of the flames should stay beneath the pan base. Flame tips which extend beyond the sides of the pan merely warm up the air in the room and can also damage pan handles and increase the danger of injury.

The burners can be regulated at any level between the strongest and weakest flame.

Switching off

■ Turn the control clockwise to position "●" .

This stops the flow of gas and the flame goes out.

Do not turn the control knob clockwise past "●".

Burner	Min. pot/pan base diameter in cm	
Small burner	10	
Medium burner	10	
Large burner	12	
Wok burner	15	
	Max. diameter at top of pot/pan in cm	
	without	with
	Combi insert	
Small burner	22	-
Medium burner	22	-
Large burner	24	-
Wok burner	26	30

– Refer to the chart above and ensure that the pot/pan diameter falls within the minimum and maximum diameters given for the burner you are using. A pot/pan which is too small will be unstable on the pan support. If the pot/pan diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the cooktop. The manufacturer cannot be held liable for this type of damage.

– Remember when purchasing new pots and pans that manufacturers usually refer to the diameter at the top of the pan in their documentation.

– Any heat-resistant pots and pans can be used on a gas burner.

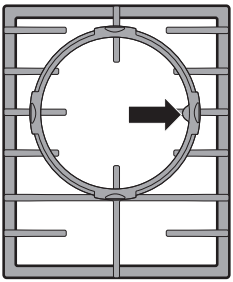
– Pots and pans with thick bases are preferable as these distribute heat more evenly. With thin bases, there is a danger of food overheating in places. Therefore, stir the food frequently.

– The pan support supplied with the appliance must always be used. Never place a pot or pan on the burner itself.

– Position the pan centrally on the pan support so that it sits securely and cannot tip up. A little movement is quite normal and not a cause for concern.

– Do not use pots or pans with base supports.

Wok ring

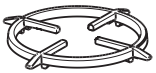


The wok ring supplied with your appliance can be used in instances where extra stability is required. It is particularly suitable for woks with a rounded base.

Make sure that the wok ring is located securely in its correct position (see diagram).

Woks are different from other pots and pans. Woks have a small base diameter and large top diameter, generally between 35 - 40 cm.

Combi insert



The combi insert **must** be used on the **wok burner** if

– you wish to use a pot or pan with a smaller diameter base than the minimum given in the table. It ensures pots and pans sit securely on the cooktop and cannot tip over.

– you are using large pots or pans. It minimises the likelihood of damage to the worktop and/or discolouration on the stainless steel surface. Refer to the information given in the table.

Energy-saving tips

– Use a lid whenever possible to minimise heat loss.

– Cook with as little water as possible.

– Cooking times can be significantly reduced with a pressure cooker.

– Reduce the power setting once the water has come to the boil or the oil is hot enough to fry in.

– Wide, shallow pans are preferable to tall, narrow ones as they will heat up faster.

Thermo-electric ignition

This appliance is fitted with a thermo-electric ignition safety device which cuts off the supply of gas to a burner if the flame goes out, for example if food has boiled over, or if there was a sudden draught.

- To use the burner again, turn the control clockwise to the "●" position, and then switch it back on as normal.

The safety cut-out operates independently from the electricity supply. This means that it will still work if the cooktop is used during a power cut.

⚠ Do not use a steam cleaning appliance to clean this appliance. The steam could reach the electrical components and cause a short circuit.

– The appliance should be cleaned regularly, preferably after each use. Allow the appliance to cool down to a safe temperature before cleaning.

– To avoid water marks and limescale deposits, use a soft cloth to dry surfaces that have been cleaned with water.

– Stubborn soiling should be soaked first.

– **Remove any soiling immediately.** Food that has boiled over can cause discolouration of the burner parts and the stainless steel cooktop.

– The surfaces of the burner components and pan supports will become more matt with time. This is quite normal and will not affect the operation of the cooktop.

To avoid damaging the outer surfaces of your appliance, do not use:

– cleaning agents containing soda, alkalines, ammonia, acids or chlorides

– cleaning agents containing descaling agents

– stain or rust removers

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners

– solvent-based cleaning agents

– dishwasher cleaner

– grill and oven cleaners

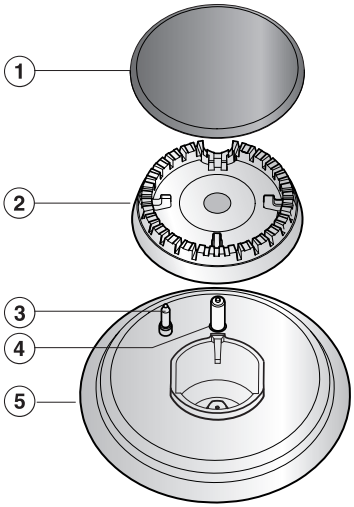
– glass cleaning agents

– hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents

– sharp pointed objects
(these can damage the seal between the frame and the worktop)

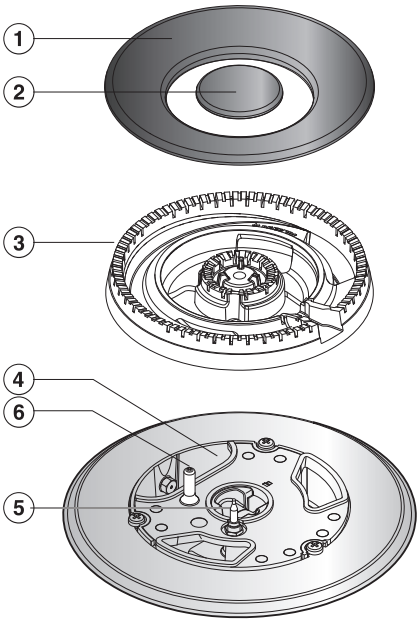
	Cleaning	Notes
Stainless steel surfaces	Clean stainless steel surfaces using an Original Miele all purpose microfibre cloth or with a solution of warm water and a little washing-up liquid applied with a soft sponge. If required, stubborn stains can be removed using the rough side of a sponge and a few drops of the Original Miele ceramic and stainless steel cooktop cleaner (see "Optional accessories"). Apply with a light, even pressure following the direction of the 'grain'. Test an inconspicuous area first in order to avoid scratching. The Original Miele care product for stainless steel can be used after cleaning to help keep your appliance looking good (see "Optional accessories"). Apply sparingly with a soft cloth following the instructions on the packaging.	**Printed surfaces** (Flame symbols) The printing can be damaged if soiling (e.g. food or fluids that contained salt, olive oil) is not removed immediately. Remove any soiling immediately. Do not use any stainless steel cleaner on printed surfaces. This would rub off the print.
Pan supports	Remove the pan supports. Clean in a **dishwasher** or use a sponge and a little washing-up liquid with warm water. If necessary, the reverse side of a non-scratching washing-up sponge can be used.	
Control knobs	Control knobs should only be cleaned with a microfibre cloth or with a solution of warm water and a little washing-up liquid applied with a soft sponge.	**Not dishwasher safe.**
Burner caps	Burner caps should only be cleaned with a microfibre cloth or with a solution of warm water and a little washing-up liquid applied with a soft sponge. If necessary, the reverse side of a non-scratching washing-up sponge can be used.	**Not dishwasher safe.**
Burner heads	Burner heads should only be cleaned with a microfibre cloth or with a solution of warm water and a little washing-up liquid applied with a soft sponge. If necessary, the reverse side of a non-scratching washing-up sponge can be used.	**Not dishwasher safe.** Make sure that the flame slits are clean and completely dry after cleaning.
Ignitor **Ignition safety device**	The ignitor and ignition safety device should be very carefully wiped clean using a well wrung out cloth.	Do not let the **ignitor** get wet. If it gets wet, it will not spark.

To assemble the small, medium and large burners



- Place burner head ② onto burner base ⑤ so that the ignitor ④ and the ignition safety device ③ extend through their respective holes in the burner head. The burner head must click into place correctly.
- Place the burner cap ① flat over the burner head ②. When correctly positioned, it will not slide about.

To assemble the wok burner



- Place burner head ③ onto burner base ④ so that the ignitor ⑥ and the ignition safety device ⑤ extend through their respective holes in the burner head. The burner head must click into place correctly.
- Then place the burner caps ① and ② in position.
- Important: replace parts in the correct order after cleaning.

Problem solving guide

With the aid of the following guide, minor problems can be diagnosed and easily corrected without contacting Miele. Please note that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.

Please note:

⚠ Repairs to the gas and electrical components of this appliance must only be carried out by a suitably qualified and competent person to ensure safety. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Problem	Possible cause	Remedy
The burner does not ignite when the cooktop is being used for the first time or after a long period of not being used.	There could be air in the gas pipe.	You may need to make several attempts before the burner ignites successfully. Leave one minute between each attempt at ignition to prevent a build-up of unburnt gas.
The burner does not ignite after several attempts.		
	The burner is not correctly assembled.	Assemble the burner correctly.
	The gas supply tap is turned off.	Open the gas supply tap.
	The burner is wet and/or dirty.	Clean and dry the burner.
	The flame slits are blocked and/or wet.	Clean and dry the flame slits.

Problem	Possible cause	Remedy
The gas flame goes out after being lit.	The flames aren't touching the ignition safety device and therefore it is not heating up enough: - The burner components aren't correctly in position. - The ignition safety device is dirty.	Ensure the burner components are correctly assembled. Remove any soiling.
The shape and colour of the flame have changed.	The burner components aren't correctly in position.	Ensure the burner components are correctly assembled.
	The burner head or burner cap holes are dirty.	Remove any soiling.
The gas flame goes out during operation.	The burner components aren't correctly in position.	Ensure the burner components are correctly assembled.
The ignitor on the burner does not spark.	The mains fuse has tripped.	If it has, contact a qualified electrician or Miele.
	- Food deposits have lodged themselves between the ignitor and the burner cap. - There are food residues on the ignition safety device.	Remove any soiling. See also "Cleaning and care".

Optional accessories

Miele offers a comprehensive range of useful accessories as well as cleaning and conditioning products for your Miele appliances.

These can be ordered online at:

or from Miele (see back of manual for contact details).

Cleaning products

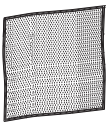
Original Miele ceramic and stainless steel cooktop cleaner 250 ml

Removes heavy soiling, limescale deposits and light discolouration.

Original Miele care product for stainless steel 250 ml

Removes water marks, flecks and fingerprints.
Helps keep the appliance looking good for longer.

Original Miele all purpose microfibre cloth



Removes finger marks and light soiling.

This appliance must be installed and connected to services by authorised personnel to the requirements of AS 5601, wiring rules, local and national authority, gas, electricity, building, other relevant statutory regulations and the manufacturer's instruction.

Fit the wall units and rangehood before fitting the cooktop to avoid damaging the surface.

▶ This cooktop is not suitable for installation and operation with aftermarket lids or covers fitted.

▶ The room in which the gas cooktop is installed must be at least 20 m^3 in size with a door or window in it which can be opened to the outside air.

▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort.
Any backmoulds must be of heat-resistant material.

▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).

▶ An electric fryer must not be installed directly next to a gas cooktop, as the gas flames could ignite the fat in the fryer. It is essential to maintain a distance of at least 300 mm between these two appliances.

▶ A gas cooktop may not be built in over a fridge, fridge freezer, freezer, dishwasher, washing machine or tumble dryer.

▶ Ensure that the gas pipe and electrical cable are installed in such a way that they do not touch any parts of the appliance which become hot. This could cause damage.

▶ The electrical cable and any flexible gas connection pipes must be installed in such a way so that they do not come into contact with any moving kitchen parts (e.g. a drawer), and cannot become trapped.

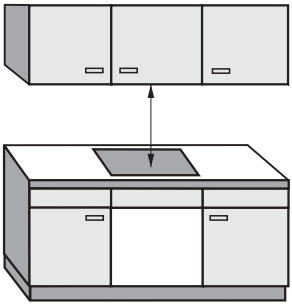
▶ Observe carefully the safety distances given on the following pages.

▶ Do not use any sealant except where expressly instructed to do so. The seal underneath the appliance provides a sufficient seal for the worktop.

All dimensions in this instruction booklet are given in mm.

Safety clearances

Safety clearance above the cooktop



A minimum safety clearance must be maintained between the cooktop and the rangehood above it. See the rangehood manufacturer's operating and installation instructions for details.

If the manufacturer's instructions are not available for the rangehood, a minimum safety clearance of at least 760 mm above the burner cap must be maintained. For any flammable objects, e.g. utensil rails, wall units etc. a minimum clearance of at least 760 mm above the burner cap must be maintained between them and the cooktop below.

When two or more appliances are installed together below a rangehood, which have different safety clearances given in the installation instructions, you should select the greatest clearance.

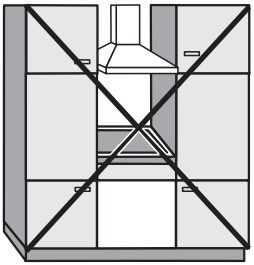
Clearance underneath the cooktop

A minimum safety clearance of 25 mm underneath the cooktop must be provided for the installation of the flexible gas connection hose and mains electrical cable.

This clearance also prevents the obstruction of moving kitchen components underneath, e.g. a drawer.

Side / rear clearances to the cooktop

Ideally the cooktop should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall at one side. On the other side, however, no unit or divider should stand higher than the cooktop (see illustrations).



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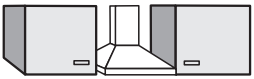
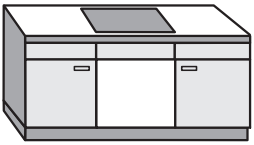
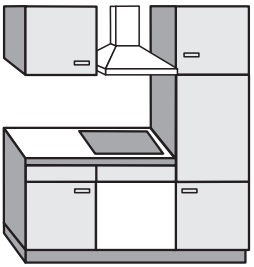




Recommended



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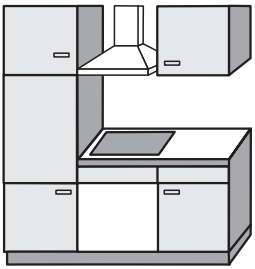


Not recommended

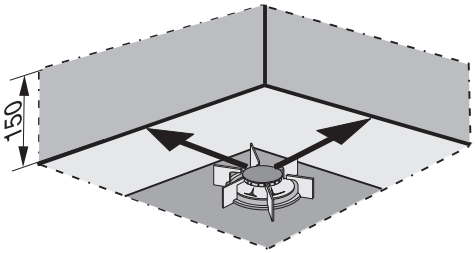
Safety clearances

Before installing the appliance, check that the location provides the required clearances from combustible material and, if necessary, provide protection to adjacent surfaces as required by regulations.

A gas appliance shall be installed such that the surface temperature of any nearby combustible surface* will not exceed 65 °C above ambient.

The minimum clearance from a combustible surface shall be a 200 mm horizontal distance from the periphery of any gas burner (AS 5601).

If that horizontal clearance is less than 200 mm, that vertical surface must be protected by a non-combustible material for 150 mm above the cooktop surface across the entire length (depth, width).



The shown area indicates the protected surface, which may be ceramic tiles or other approved material.

*Combustible surface:
A material which will ignite and burn, and includes material which has been flameproofed.

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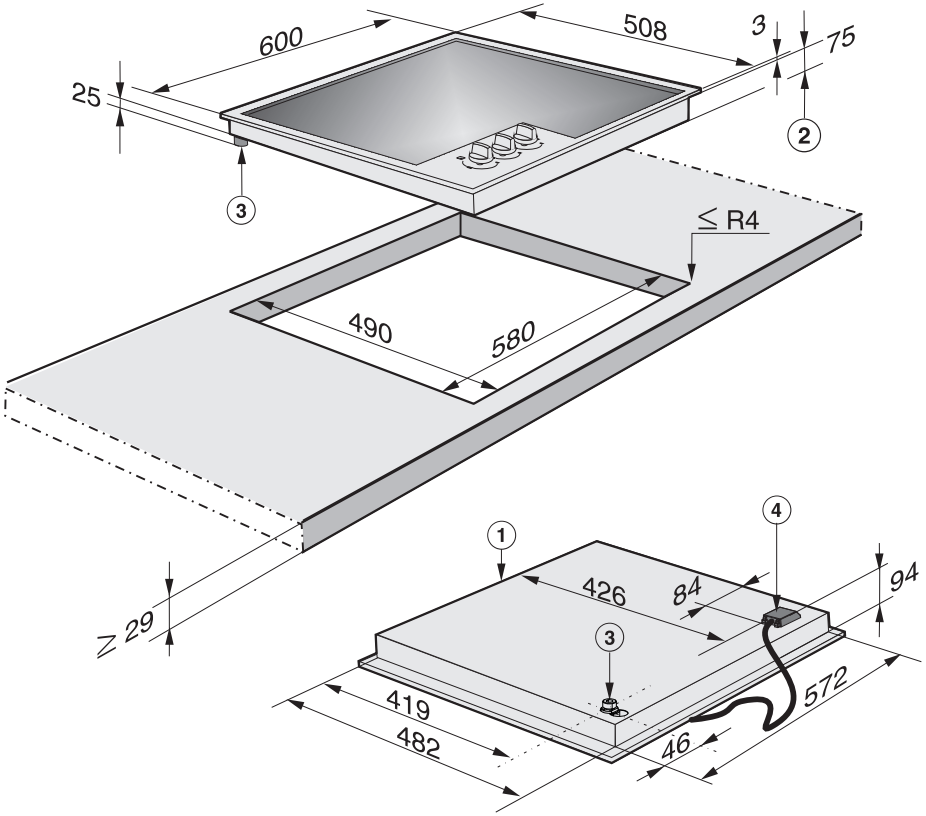

① Front

② Building-in depth

③ Gas connection R 1/2 - ISO 7-1 (DIN EN 10226)

④ Mains connection box with mains connection cable, L = 2000 mm

Building-in dimensions

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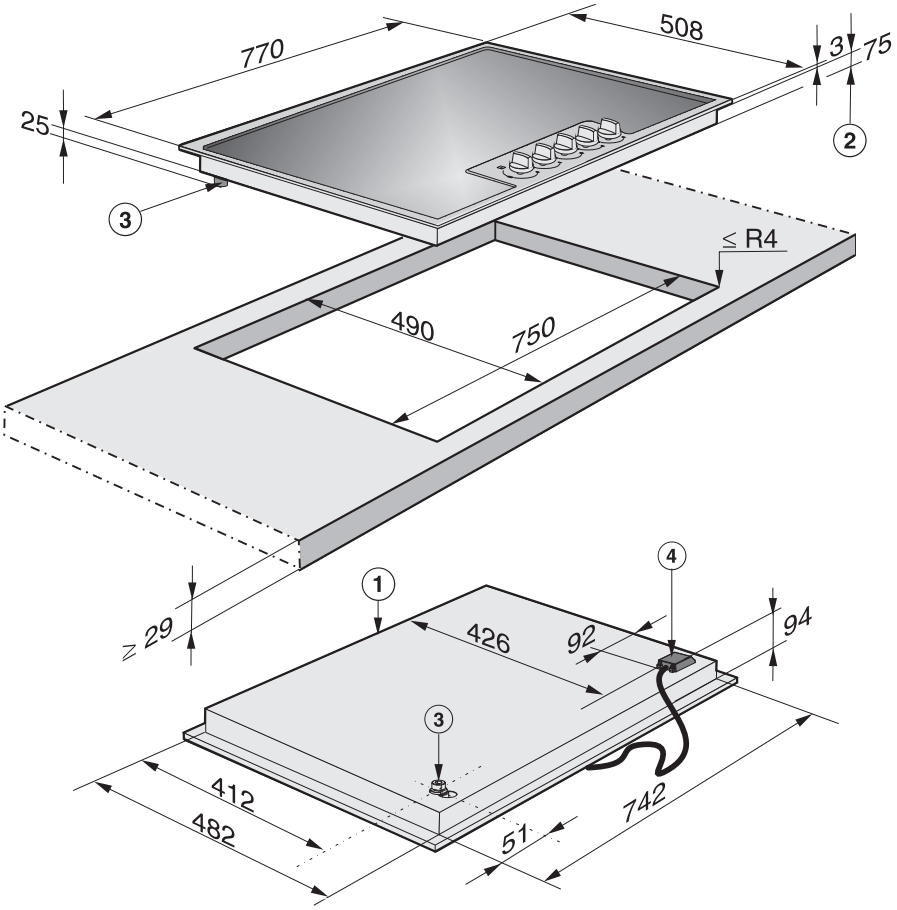


① Front

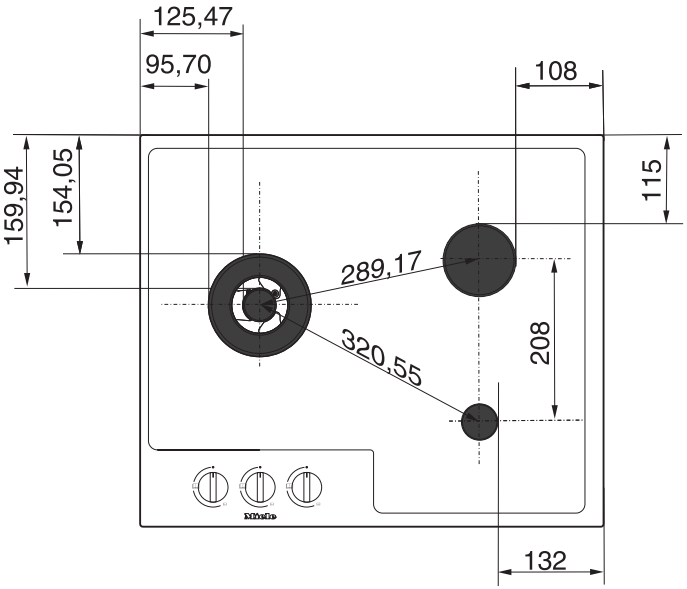
② Building-in depth

③ Gas connection R 1/2 - ISO 7-1 (DIN EN 10226)

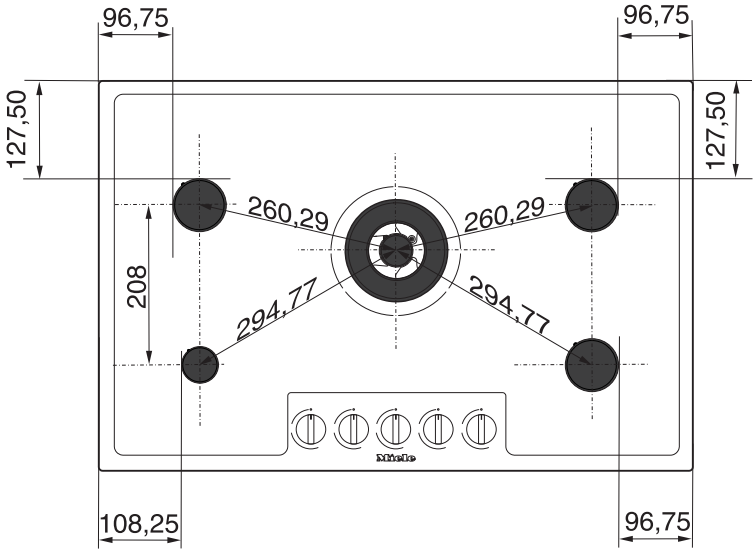
④ Mains connection box with mains connection cable, L = 2000 mm

Distances from burner to the edge of the cooktop

KM 2312



KM 2334



- Make the worktop cut-out for the cooktop in accordance with the building-in diagram. Remember to maintain a **minimum safety distance** (see "Safety instructions for installation").
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture.

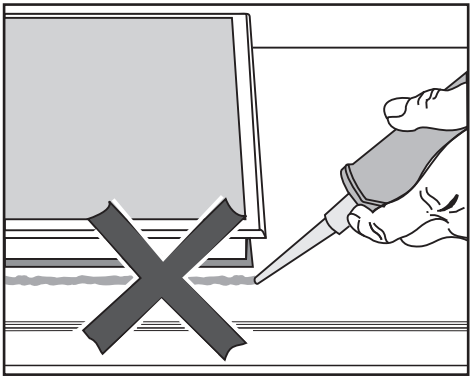
Make sure these materials do not come into contact with the surface of the worktop.

- Feed the connection cable down through the cut-out.
- Place the cooktop in the cut-out without securing it.

If, during installation, you find that the seals on the corners are not flush with the worktop, the corner radii ≤ R4, can be carefully scribed to fit.

- Connect the cooktop to the mains electricity supply (see "Electrical connection").
- Connect the appliance to the gas supply (see "Gas connection").
- Secure the appliance at the front and rear using the brackets supplied.

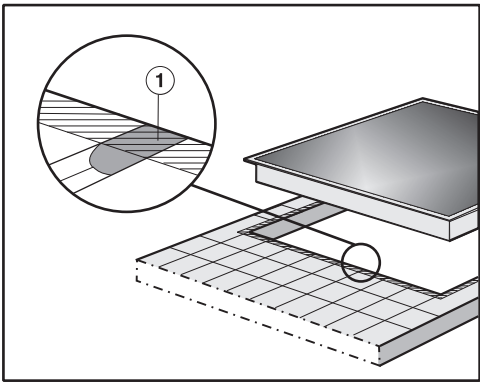
Sealant



The sealing strip under the edge of the top part of the cooktop provides a sufficient seal for the worktop.

Do not use sealant between the frame of the top part of the cooktop and the worktop.
This could cause difficulties if the cooktop ever needs to be taken out for servicing and possibly result in damage to the frame or the worktop.

Tiled worktop

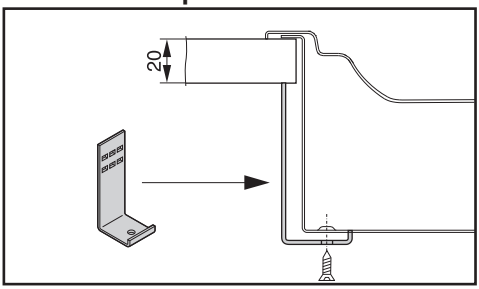


The grouting ① and the shaded area underneath the cooktop frame must be smooth and even so that the frame sits evenly and the sealing strip underneath the top part of the cooktop provides a sufficient seal for the worktop.

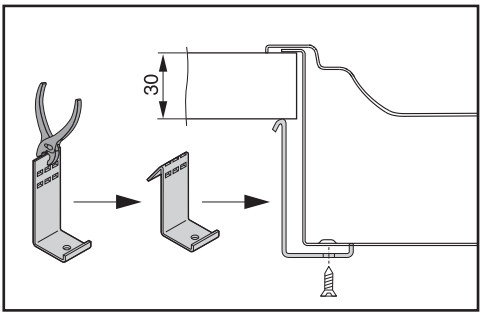
Securing the appliance

Secure the appliance as shown, using the fixings supplied.

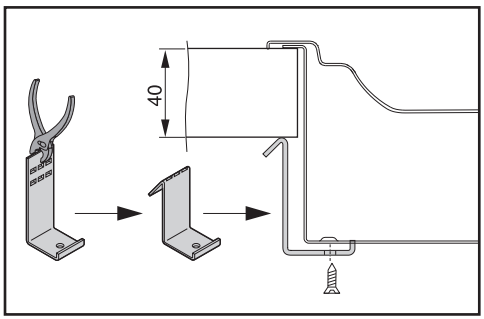
20 mm worktop



30 mm worktop



40 mm worktop



After installation

Ignite all the burners to check that they are operating correctly.

The flame must not go out on the lowest setting, or when the control is turned quickly from the highest to the lowest setting.

On the highest setting, the flame must have a distinctive and visible core.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with the wiring rules and national and local safety regulations.

If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a special connection cable of type H 05 V V-F (pvc insulated), available from Miele.

For extra safety it is advisable to install a residual current device (RCD), with a trip current of 30 mA.

Connection for each appliance should be made via a suitable isolator.

Note: Isolation of the appliance is required when the appliance safety device is activated. Ensure the isolating switch is easily accessible and visible.

The data plate gives the necessary data for connection.

WARNING
THIS APPLIANCE MUST BE EARTHED

Important

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

– The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol ⏚ or coloured green or green and yellow.

– The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.

– The wire which is coloured brown must be connected to the terminal which is marked with the letter A or coloured red.

Gas connection

Connection to the gas supply, or conversion from one type of gas to another should only be undertaken by an approved gas fitter, who is responsible for correct functioning of the appliance when installed. Every appliance should have its own isolating valve.

The gas connection must be installed so that connection can be made either from inside or outside the kitchen unit, and the isolating valve must be easily accessible and visible (by opening one of the kitchen unit doors, if necessary).

Check with your local gas supplier about the type of gas and its calorific value, and compare this information with the type of gas quoted on the cooktop data plate.

This appliance is set up for connection to natural gas.
See adhesive label on the appliance:
G = NG (natural gas)
LP = ULPG (Propane/Butane)

Jets are supplied for conversion to ULPG (Propane/Butane) gas.

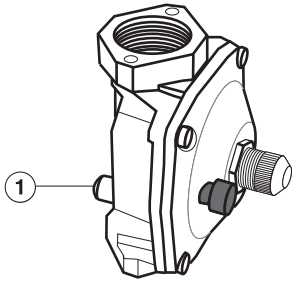
If the appropriate jets have not been supplied with the appliance you will need to contact Miele.

Conversion to another type of gas is described under the relevant section.

The gas connection must be in accordance with the requirements of AS 5601 and national and local regulations.
The relevant building regulations must also be observed.

Natural gas / liquid gas

During installation the gas connection must be positioned so that it is not adversely heated when the appliance is in operation.



Pressure Test Point ①. This is provided on the gas regulator (supplied for natural gas).

- Loosen the screw in the test point until it is free in its housing. The screw is retained in this position.
- Connect the hose from the pressure gauge.
- Reassemble one of the large burners, turn on the gas and manually light the burners.

Gas pressure must be set by the approved gas fitter as shown on the data plate:

Natural gas	1.0 kPa
ULPG (Propane/Butane)	2.75 kPa

- Disconnect gauge and screw in the test point screw.

The Gas Regulator must be set with the largest burner operating at maximum setting.

Once the gas cooktop has been installed it is essential to check that neither the gas pipe nor the electricity cable is in contact with hot parts of the appliance or hot gas exhaust.

This gas cooktop can be connected with a class B or D flexible hose, which complies with AS/NZS 1869 and must be certified. The min. inner ∅ must be 10 mm and the maximum length 1.2 m. Make sure it does not touch moving parts of the kitchen furniture, e.g. a drawer. Ensure the hose assembly is not exposed to high temperatures exceeding the maximum recommended by the hose manufacturer, subjected to strain, kinking, permanent deformation or damage by vermin.

A full operational test and a test for possible leakages must be carried out by the fitter after installation.

Burner ratings

Nominal ratings

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Burner	Gas type	Highest setting	Lowest setting
		MJ/h	MJ/h
Small burner	NG ULPG	4.0 3.4	1.1 0.6
Large burner	NG ULPG	9.8 8.3	1.7 2.3
Wok burner	NG ULPG	15.5 13.1	5.2 7.7
Total	NG ULPG	29.3 24.8	

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Burner	Gas type	Highest setting	Lowest setting
		MJ/h	MJ/h
Small burner	NG ULPG	4.0 3.4	1.1 0.6
Front medium burner	NG ULPG	6.0 5.6	1.2 1.3
Rear medium burner	NG ULPG	8.0 6.7	1.2 1.4
Wok burner	NG ULPG	15.5 13.1	5.2 7.7
Total	NG ULPG	41.5 35.5	

⚠ Connection to the gas supply, or conversion from one type of gas to another, should only be undertaken by an approved and registered gas installer in strict accordance with current local and national safety and building regulations.

When converting to a different type of gas, the main burner jets and the small burner jets have to be changed.

Jet table

	Main jet ∅	Small jet ∅
NG		
Small burner	0.90	0.52 (fully in)
Front medium burner	1.10	0.52 (fully in)
Rear medium burner	1.27	0.52 (fully in)
Large burner	1.43	0.60 (fully in)
Wok burner	1.80	0.90 (unscrewed 1 1/4 turn)
ULPG		
Small burner	0.52	0.23 (fully in)
Front medium burner	0.66	0.36 (fully in)
Rear medium burner	0.72	0.36 (fully in)
Large burner	0.81	0.44 (fully in)
Wok burner	1.00	0.54 (unscrewed 3/4 of a turn)

The jet markings refer to a 1/100 mm bore diameter.

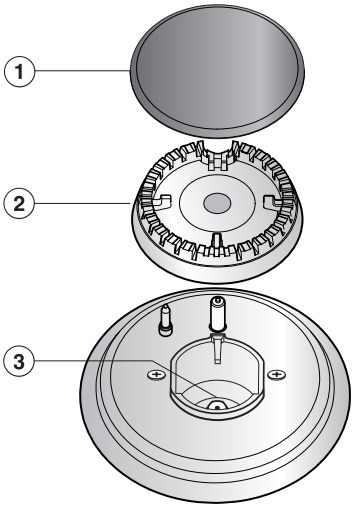
Conversion to another type of gas

Changing the jets

Disconnect the gas cooktop from the electricity supply by switching off at the socket and withdrawing the plug or by disconnecting the mains fuse. Also turn off the gas supply.

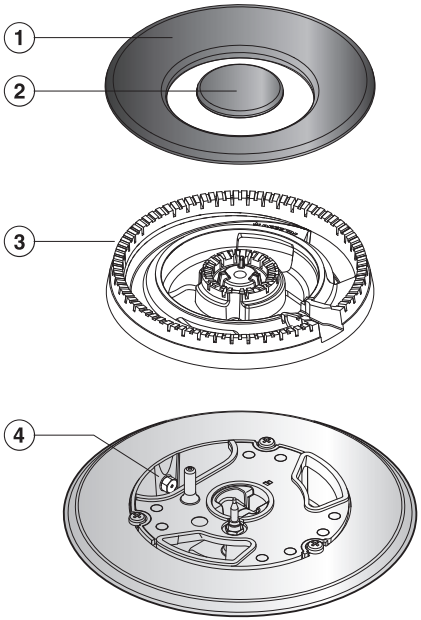
Changing the main jets

Small, medium and large burners



- Remove the pan support, burner cap ① and burner head ②.
- Using an M7 socket spanner, unscrew the main jet ③.
- Change the main jet.

Wok burner



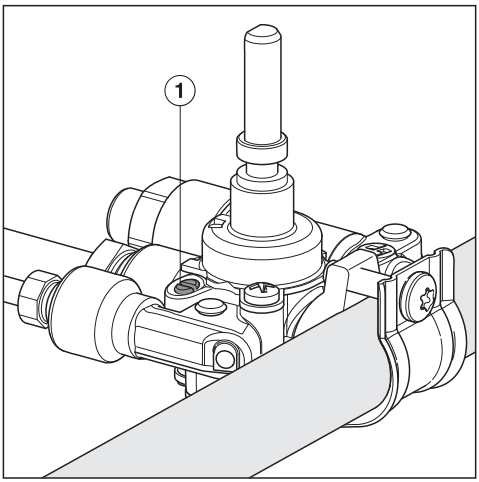
- Remove the burner cap ①② and burner head ③.
- Using an M7 socket spanner, unscrew the main jet ④.
- Fit the correct jets securely (see jet table).
- Secure the jets against inadvertent loosening with sealing wax.

Conversion to another type of gas

Changing the small jets

To change the jets, the burner fixing screws must first be loosened and the upper section of the appliance removed.

- Pull the control knobs off.
- Remove the burner components.
- Unscrew the screws.
- Lift the top of the appliance off.



- Using a small screwdriver, unscrew the small jet ① in the gas fitting.
- Pull out the jet with a pair of pliers.
- Fit the correct jets securely (see jet table).
- Secure the jets against inadvertent loosening with sealing wax.

Checking operation

Check all gas fittings for leaks.

- Reassemble the appliance.
- Ignite all the burners to check that they are operating correctly.

  The flame must not go out on the lowest setting, even when the control is turned quickly from the highest to the lowest setting.

  If the flame is unstable on the lowest setting, it can be adjusted by unscrewing the by-pass screw slightly.

  On the highest setting, the flame must have a distinctive and visible core.
- Adhere the label supplied with the jets, stating the type of gas being used.

After sales service, data plate, warranty

In the event of any faults which you cannot remedy yourself, please contact Miele.

The contact details for Miele are given at the back of these instructions.

When contacting Miele, please quote the model and serial number of your appliance. These can be found on the data plate.

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the back of these operating instructions.

Warranty

The warranty for this appliance is 2 years. For further information, please refer to your warranty booklet.

Miele

KM 2312 / KM 2334

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